

VERGELEGEN

Extraordinary by nature

Chardonnay Reserve 2024

TASTE

This barrel-fermented Chardonnay was crafted from grapes grown on ancient granite soils. The wine unveils a lemony yellow-green hue and the character weaves together notes of zesty citrus, spice, delicate citrus blossoms and a hint of buttered toast.

VINEYARDS

This Chardonnay originates from various vineyards on the farm. One vineyard has more shale on the Schaapenberg and tends to be more linear and mineral in its portrayal of the varietal. The other vineyards are on granitic soils, which are more textural in composition. The final portion comes from alluvial soils and is more floral and aromatic.

WINEMAKING

The grapes are meticulously hand-harvested and sorted in the vineyards. Most of the Chardonnay undergoes whole-bunch pressing, while a small portion is destemmed before pressing. Fermentation takes place in barrels with varying NTU levels, utilizing both spontaneous and inoculated methods. Partial malolactic fermentation occurs in barrel, with periodic batonage, adjusted according to vintage conditions. The wine matures for 10 months in barrels of different types, sizes, and toasting levels, after which it is blended and bottled.

AGING POTENTIAL

This Chardonnay is fantastic when youthful but improves with time.

BLEND

100% Chardonnay

WINE OF ORIGIN

Stellenbosch

ANALYSIS

Alcohol - 13.2%
RS - 1.9 g/l
PH - 3.4
TA - 5.2 g/l

FOOD PAIRING

Enjoy this Chardonnay with roasted chicken with all the trimmings, Spaghetti Carbonara or West Coast seafood.

